



NEW YEAR'S EVE

DINNER MENU

STARTERS

"Crudo" (SF, CR)

Selection of premium raw shellfish and fish

2018 | Villa Conchi | Imperial Reserva | Extra Brut | Spain

or

Langoustine (CR, A, F)

Broiled langoustine tail on braised endive, orange dressing

2021 | Domaine Albert Bichot | Chardonnay | Chablis | France

MIDDLE COURSE

"Agnolotti" (G, D, A)

Handmade ravioli stuffed with braised beef cheek served in rich red wine beef jus

2022 | Les Legendes R by Lafite Rothschild | Cabernet Sauvignon | Bordeaux | France

or

King Crab and Potato Soup (G, D, CR)

Cooked in clay pot with roasted fresh corn

2022 | Chateau D' Esclans | Whispering Angel | Cinsault & Grenache Provence | France

MAIN COURSE

Oven Roasted Capon (G, D)

With mashed potato, buttered brussels sprout, sautéed carrot, glazed chestnut, cranberry jelly, gravy

2022 | Domain D'Aussieres by Lafite Rothschild | Red Blend | Pays D'Oc | France

or

Fresh Water Jumbo Prawns (G, D, SF, CR)

Wrapped in mushroom and potato strings, carrot puree and butter, caper creamy sauce

2021 | Craggy Range | Sauvignon Blanc | Marlborough | New Zealand

or

Roasted Lamb Chops (D, A)

Stuffed with duck foie grass, buttered green asparagus, potato foam and black truffle sauce

2020 | Los Vascos | Cromas | Gran Reserva | Carmenera | Colchagua Valley | Chile

DESSERT

Valrhona Chocolate Dome (G, D, N)

Filled with hazelnut icing mousse and caramel ganache, warm vanilla sauce, fresh berries

D - Dairy | N - Nut | CR - Crustaceans | SF - Shellfish | V - Vegetarian | F - Fish | A - Alcohol | G - Gluten

RM 568 nett per person
RM 200 nett for wine pairing